

Lochac Coronation Feast A.S. LIV

First Course

Manchet (Bread)
Mortis (Chicken pate)
Pickled Mushrooms
Baked Mallard (Duck Pie) or Spinach for Vegetarians
Salmon with wine sauce

Second Course

Cormarye (Roast Pork)
- With Pigge sauce & Green sauce
Tarte out of Lente
Sallat of herbs
Stewed mutton
Thick pea pottage

Third Course

A Good Roast of Beef
- With Lumbard Mustard & Sauce Aliper
Sallat of carrots
Devised meat in a Roman Manner (Pasta with cheese)
Stewed capon
Buttered wortis
Mushroom pasties (for vegetarians)

Fourth Course

Marchpane
Trifle
Rosewater biscuits
Applemousse
Peares sodden in ale, bastard and honney (Pear pie)

